

Jacques' Bar Rouge

Housemade Soups	5
Our Soup du Jour* Onion Soup Gratinée Lobster Bisque*	
Our "Famous" Garlic Bread, Bread & Bibelskais	5

9.

Brasserie Petits Plats

Half Dozen Oysters on the Half Shell**
With Sauce Mignonette or Hot with Béarnaise Sauce

Half Dozen Snails from the Vineyards of Burgundy*
With our own Garlic Herb Butter

Maine Rope Mussels*
With our Garlic Herb Butter

Casserole of Veal Kidneys*
Dijon Mustard Sauce

The Brasserie Charcuterie Plate*

Medley of our Housemade Patés, Rillettes, Sausages, Ham, & Crudités

Toulouse Sausage and Bacon Wrapped Scallop on White Bean Cassoulet*

Trio of Norwegian Salmon*

House Cured, Smoked & Rillette with Capers & Salmon Caviar

Chive Crèpe Stuffed with Duxelle of Wild Mushrooms* Tomato Concassé, Madeira Sauce

Warm Roquefort Cheese Tart

Caramelized Apples with a touch of Cinnamon and Calvados

A House Delicacy—Braised Wagyu Beef Cheeks* Wild Mushrooms & Sherry Wine Sauce

Chef Jacques proudly features the very freshest herbs and vegetables from our organic, on-site gardens and sources local, sustainable and artisanal producers to serve you healthful and flavorful meals. Bon Appétit.

Salads	
Organic Mesclun Mixed Greens, Vinaigrette Maison	5.
Classic Caesar Salad	7.
Roquefort Salad*	7.
Tarte Flambées	
Chef Jacques' Individual Alsatian Tarte Flambée Traditional— Caramelized Onions and Nueske's Applewood Smoked Bacon	5.
Chef Jacques' 10" Alsatian Tarte Flambées Traditional— Caramelized Onions and Nueske's Applewood Smoked Bacon or	12.
Wild Mushroom Medley-Shitake, Oyster & White	13.
Specialty Oraft Craft Peers	5.
Star Hill Northern Lights IPA Stella Artois Lager Devil's Backbone Vienna Lager	
Leffe Blonde Ale	
Wines by the Glass	6.
Featured Fine Wines by the Glass selected by our Sommelier	
Signature Cocktails	8.
Our Very Own Great Falls Manhattan Virginia Vesper	
Papa's Crémant au Lillet	

^{*}These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness. *Gluten Free

Glass of Crémant d'Alsace



Restaurants in Alsace traditionally have a more formal dining room as well as a casual dining room known locally as a weinstube or brasserie. There, diners may enjoy traditional, hearty Alsatian dishes accompanied by local wine in a warm and relaxing atmosphere. These friendly establishments are immensely popular with Alsatians and visiting them is always the best part of my trips back to Alsace. I opened Jacques' Brasserie at L'Auberge Chez François to bring the tastes and comforts of the Alsatian brasserie here to Great Falls.

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Haeringer, who opened the original Chez François in Washington D.C in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

My wish is for you to experience the best of traditional Alsatian cuisine on your next visit to Jacques' Brasserie.

Bon appétit

Chef Jacques